



## Consejo del chef

Garnish with chopped parsley.

## Raciones para 3

**250 gr** Desalted cod

Olive oil

**3 Cloves** Garlic

**1** Potato

**100 ml** Cooking cream

**6** Piquillo peppers

Fish stock

**½** Spring onion

Salt

Black pepper

Filo pastry

Butter

Fresh parsley

- 1** Peel and chop the potato. Place it on a perforated baking tray and steam at 100 % for 15 minutes or until tender. Heat a generous amount of olive oil in a pan and sauté the garlic cloves. Once they begin to brown, add the cod cut into cubes and cook until done.
- 2** Add the cooking cream and simmer for five minutes until it reduces. Transfer this mixture to a blender with the cooked potato and blend until smooth to form a paste.
- 3** Lay out a sheet of filo pastry and brush it with melted butter. Place another sheet on top and add a couple of spoonfuls of the cod brandade mixture. Fold the pastry into a parcel and tie it with a piece of string. Bake for 15 minutes at 190 °C. Once out of the oven, cut and remove the string.
- 4** Lay out a sheet of filo pastry and brush it with melted butter. Place another sheet on top and add a couple of spoonfuls of the cod brandade mixture. Fold the pastry into a parcel and tie it with a piece of string. Bake for 15 minutes at 190 °C. Once out of the oven, cut and remove the string.
- 5** To serve, spread some of the pepper sauce on a plate and place a brandade parcel on top.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/saquitos-de-brandada-de-bacalao/>

